

ager Brian Higginson at the lodge during the Jasper in January media weekend last weekend.

Chili in Jasper



**Philip
Joy**
FOOD

The fun and excitement of Jasper in January is upon us once again – and it includes some wonderful culinary events.

First, there is the Amethyst Lodge's annual chili cookoff.

This event, held Friday, is known more for its zany costumed characters than for its great chili.

But there still are some outstanding chilies to be had.

The Jasper volunteer firefighters will be working hard to recover the trophy they felt was "stolen" from them last year.

Also on Friday, the Jasper Park Lodge is

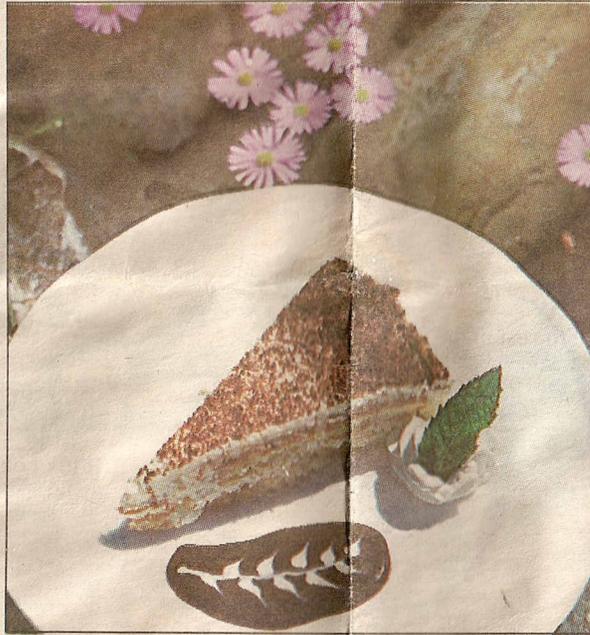
hosting a western buffet with entertainment, 6-9 p.m.

Next comes one of my favorite events – Taste of the Town, on Jan. 30, a Thursday.

It's like a mini Taste of Edmonton, but it's held inside at the Jasper Activity Centre. For a couple of dollars you can try small portions of food from 20 hotels and restaurants.

And for a taste of fine food and romance, try the Progressive Dinner on Jan. 29. Jasper Marketplace, Jasper Inn, the Mountain Park Lodges, Something Else Restaurant, Amethyst Lodge and the Pyramid Riding Stables got together to create a wonderful experience.

The evening starts with a welcome reception at the Jasper Marketplace and Art Gallery, where you enjoy a glass of wine and nibble on hors-d'oeuvre.



The Jasper Inn Restaurant's Tiramisu is tempting. Check the recipe, right.

Then you board a horse-drawn covered wagon and wind your way through the moonlit streets of Jasper.

Enjoy an appetizer at the Amethyst Lodge Restaurant, an entree at the Jasper Inn dining room and dessert at Something Else Restaurant.

For more information on any of these events, call Jasper Tourism.

sugar. Bring to a boil, reduce the heat and simmer for 40 minutes. Drain the kidney beans and add to the pan. Cook for 30 minutes, correct the seasoning and serve. Serves 4.

AMETHYST LODGE HERBED BREASt OF CHICKEN

4 6-oz. (170 g) boneless, skinless chicken breasts
1/2 cup (125 mL) all-purpose flour for dredging chicken
3 Tbsp. (45 mL) butter
1 Tbsp. (15 mL) each of dry basil and oregano flakes
3 Tbsp. (45 mL) flour
2 Tbsp. (30 mL) shallots, finely diced
2 cups (500 mL) whipping cream
1/4 cup (50 mL) white wine
salt and freshly ground pepper to taste

Season chicken breasts with salt and pepper. Sprinkle with half of the basil and oregano, then dredge in flour. Heat a 10-inch, heavy-bottom, non-stick skillet to medium-high. Add butter and, when melted, add chicken breasts. Lightly saute until golden on each side. Remove from pan and reserve. Add shallots and remaining basil and oregano to pan. Saute until shallots turn transparent, then add the 3 Tbsp. (45 mL) of flour. Stir for 1 minute over heat to incorporate ingredients and lightly cook flour. Gradually add whipping cream, stirring between each addition. When incorporated, add wine and bring to a boil. Simmer for 5 minutes, then return chicken to pan and simmer for 5 more minutes. Correct seasonings. Place chicken on serving plates, spoon sauce over top and serve.

THE JASPER INN RESTAURANT TIRAMISU

1 lb. (450 g) mascarpone cheese
6 eggs, separated
1/3 cup (75 mL) sugar
2 Tbsp. (30 mL) confectioner's sugar
1/2 tsp. (2 mL) cream of tartar
2 packages ladyfingers
1 cup (250 mL) freshly brewed espresso coffee
3 Tbsp. (45 mL) Grand Marnier liqueur
1/4 cup (50 mL) chocolate shavings

Line the bottom and sides of a deep-sided, 10-inch spring-form pan with parchment paper. In a large bowl, whisk together the yolks and sugar until light and creamy. Fold in the mascarpone and set aside. In a clean glass bowl, whisk the egg whites until soft peaks form. Gradually whisk in the cream of tartar and confectioner's sugar. Continue to whisk until stiff. Fold into the mascarpone mixture. Mix together the espresso and liqueur. Dip ladyfingers into espresso mixture and line bottom of prepared pan. Cover with mascarpone and top with a layer of dipped ladyfingers. Repeat process to build up layers, finishing with mascarpone mixture. Sprinkle with chocolate shavings and refrigerate for 4 hours. Remove from pan, slice and serve.